

ROÏA

Dinner

APPETIZERS

- Grilled Octopus..... 13
fried fingerling potatoes, pickled carrots, green onion and black garlic butter
- Moules with Cured Meyer Lemon and Bay Leaf..... 13
steamed PEI mussels with garlic, shallots, thyme and bay leaf oil
- Soupe du Jour 7/9

SALADS

- Roasted Sunchoke Salad..... 11
with Cara Cara orange, sunchoke purée and Cara Cara orange vinaigrette
- Lettuces from our Local Farmers 9
hand-picked lettuces with red wine shallot vinaigrette
- Charred Endive 11
with parmigiano, chive oil and meyer lemon vinaigrette

PASTA

all of our pasta is homemade

- Gnocchi..... 24
thyme flavored potato dumplings, sautéed chanterelles and brown butter
- Pappardelle and Short Ribs 23
wide spinach ribbon pasta and short rib ragù
- Fettuccine and Lobster..... 28
tarragon egg-yolk ribbon pasta with lobster, garlic and peperoncino

ENTREES

- Eggplant Three Ways: Smoked, Roasted and Grilled..... 23
with heirloom tomatoes and purée of toasted pepitas
- Grilled Chicken Breast 23
organic chicken with romesco sauce, succotash of corn and summer squash
- Pesce Di Giorno mp
with seasonal vegetables from our local farmers
- Steak Frites 28
8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad
- ROÏA's Organic Burger 15
served on challah bun with lettuce, tomato, onions and pommes frites
add cheese \$2 add bacon \$3

CRUDO/RAW

Carpaccio di Funghi
shaved parisian mushrooms, fennel, parmigiano with sea salt and truffle oil vinaigrette

10

Kohlrabi & Radish Carpaccio
shaved kohlrabi and radish with kohlrabi pesto and bay leaf lime vinaigrette

12

CURED/ PRESERVED

Cheese Plate
chef's selection of cheeses and seasonal accompaniments

14

Salumi Plate
chef's selection of cured meats and seasonal accompaniments

12

Chicken Liver Mousse
served with grilled bread and red onion marmalade

9

SIDES

Pommes Frites 6

Corn Calabrese 8

Executive Chef: Avi Szapiro

**Thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses*

No. 171010